



PRESSED, FERMENTED, AND BOTTLED IN AURORA, CO
WWW.HAYKINFAMILYCIDER.COM

WE ARE AN AWARD-WINNING SMALL BATCH CIDERY IN AURORA. WITH TINY BUBBLES, WE PRODUCE A SPARKLING WINE-LIKE CIDER IN A VARIETY OF SWEETNESS LEVELS. ELEVATING THE APPLE LIKE WINERIES TREAT GRAPES, WE HIGHLIGHT THE FLAVOR AND COMPLEXITY OF INTERESTING AND UNIQUE APPLES.
- DANIEL & TALIA HAYKIN



Tasting Flights & By The Glass:

From The Tap

Glass \$6 | Flight \$8 (pick three)

SEMI-DRY **Harrison [7.2% ABV]** - Yakima, WA - Harrison was one of America's oldest cider apples and here prior to the founding of the country. It was thought to be lost but a tree was found in 1976 in NJ and brought back from extinction. The cider is bright and refreshing, the perfect warm weather drink. The finish is citrusy, reminiscent of orange peel and coriander.

SEMI-DRY **Golden Russet [8.3% ABV]** - Yakima, WA - This apple is perhaps America's most important heirloom. It grows exceptionally well in every growing region in the US and is still grown from coast to coast. This cider has a character closely resembling an aromatic white wine. It opens with mouth watering lemon peel, lightly gripping astringency and the finish is long and meandering, introducing multi-dimensional aromatics and a lasting and refreshing acidity.

MEDIUM **Esopus Spitzenburg [7.1% ABV]** - Yakima, WA - Esopus Spitzenburg is one of America's most important heirloom apples. It was one of Thomas Jefferson's favorites, which he grew at Monticello. Papaya, pineapple and grape flavors and aromas. This cider is spicy, zingy, sweet and refreshing.

SEMI-SWEET **Opal [6% ABV]** - Yakima, WA - This cider is bursting with banana and tropical notes. Opal is a bright yellow modern European apple that resists browning and thus makes a brightly colored cider.

From The Bottle

Glass \$8 | Flight \$10

SEMI-DRY **Odds & Ends Batch #3 [7.9% ABV]** - After creating our ciders, we often find ourselves with a bit of this and a bit of that, which just didn't fit into a batch. We take these odds and ends and put them together to create their own gorgeous and unique batch. This version is light, bright and refreshing. Hints of lemon zest and a long complex finish are complimented by a touch of sweetness. This cider was made a number of apple varieties including Rome Beauty, Jonathan, Dabinett, Gold Rush, Wickson Crabapple and others.

2018 SILVER medal winner at GLINTCAP

SEMI-DRY **Dabinett [7.9% ABV]** - Yakima, WA - A famous English apple used exclusively for cider making, not for fresh eating. This cider is bolder than most, boasting fruity and rich aromas, soft tannins, a touch of sweetness, a complex and lasting finish, the astringency of a lighter red wine and refreshing tartness.

2018 SILVER medal winner at GLINTCAP

2018 SILVER medal winner at Bath & West International Cider Championships

MEDIUM **Jonathan [7.1% ABV]** - Ela Family Farms, CO - This apple is an intensely flavored American heirloom, with a powerful combination of tart and sweet. The cider showcases bold red apple character alongside pomegranate notes, with a refreshing acidic bite and a touch of sweetness. The Jonathan apple originated from an Esopus Spitzenburg seedling in the 1800's.

2018 BRONZE medal winner at GLINTCAP

Or try a 3oz pour of any of the above for \$3

Complimentary still and sparkling water available



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